









AN  
INVITATION  
TO THE  
*INHABITANTS OF ENGLAND,*  
TO THE MANUFACTURE  
OF  
**WINES,**  
FROM THE  
FRUITS OF THEIR OWN COUNTRY ;

On a Plan not hitherto practised,  
*And which embraces the important objects of*  
EXCELLENCE AND CHEAPNESS,  
ACCOMPANIED WITH  
REMARKS ON THE CHARACTER AND PRICE OF  
**FOREIGN WINES,**  
AND  
SUGGESTIONS

FOR THE  
ESTABLISHMENT OF VINEYARDS

*In the warmer Provinces of this Island.*

SECOND EDITION.

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*By R. WORTHINGTON, M. D. &c.*

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## DEDICATION.



*THE following pages are dedicated to such of my Countrymen, as shall have fortitude enough to meet, and to oppose, the ridiculous pretensions of fashionable custom; and to assert an independence, which, in the present times, is imperiously demanded, if there be any thing of advantage, of respectability, or of praise, in rescuing ourselves from the thralldom of a vain, a wasteful and servile acquiescence, and in substituting a wise, an honourable, and wholesome economy.*



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## ENGLISH WINES.



**A**T a period when the middle classes of the community are hardly able, by the most prudent management, to supply the necessaries of existence, and when they are certainly deprived of many of its soothing appliances, whatever can be thought of, that may assist in procuring the former, or in providing, by any proper mode, for the enjoyment of the latter, seems to merit some attention from the public. In the middle class I would be more especially understood to include all those, who, with moderate incomes, and without any influx resulting from business, whether of trade or professions, are called upon to meet the pressure of the times, the enormously advanced prices imposed on the common articles of consumption, while they are expected to support, what they have always been accustomed to support, the habits and the character of genteel life.

Amongst the many heavy expenses, incident to families of this description, the article of Foreign Wine may be considered to occupy a foremost place. *A pipe of red port wine*, even after its discipline in the merchant's cellar, if supposed to be of good quality, cannot now be had for a less sum than 120*l.* This is *new wine*, not intended, and not by any means fit for present use; it must lie two, three, or four years in the *private* cellar, together with the interest of the purchase money, before it is palatable, or can be decently introduced to the lip of the proprietor and his company. Hence, the purchase of a pipe of young red port, without the addition of compound interest, and without any charge for bottles, corks, or bottling, will amount, at the present day, to the respectable sum of 144*l.*

Such are the terms on which a gentleman, with, perhaps, a large family and slender income, is allowed to place a bottle of *new wine* upon his table; for, have it he will, and must, unless he consents and determines to relinquish his rank in life, and to discard the society with which he has mingled from his early years.

Whence arises the occasion for all this vast and wanton expenditure? The answer is as obvious as the truth is lamentable: it is, because *fashion* and *vanity* have established the introduction of *foreign wines*, and diverted our attention from those which Providence has supplied us with the easy and abundant means of procuring within the confines of our own country.

It is not much to say, that, hitherto, these have been so sparingly employed, and so imperfectly prepared, as to afford no general criterion to judge of their efficacy in the character of substitutes for the wines of Spain, Portugal, France, &c. &c. We know only that they are very agreeable to the palate. Yet, this fact, it might be expected, should lead us to a fair and full trial of their wholesomeness and value. I will not say that the time is *approaching*; I will assert that it is *arrived*; and that the Inhabitants of this Island are imperiously summoned to learn, as speedily as possible, the art of depending on themselves for, at least, the luxury of *wine*. To a large portion of the community a moderate use of wine is become more than a luxury that can be *dispensed with*; it has grown, by habit, into a

necessary that must be *supplied*: and, instead of proudly, or supinely, rejecting what is presented of such necessary by the fruits of England, it ought to become their boast, as it certainly would evince their prudence and good sense, to avail themselves of so important a benefit.

From the variety of fruits with which our country abounds, very excellent wines may undoubtedly be made; and are actually made in many families: but, they are too commonly manufactured in such manner, as to prove liquors rather to be tasted, or sparingly used, than to become substitutes for foreign wines. To what is the mistake attributable? To two very obvious and universally prevailing causes. They are deteriorated by the too copious use of *Sugar*, and the addition of *Water*. Similar mistakes would deteriorate all the foreign wines that are brought to our shores.

In reference to *water*, none ought to be used in the manufacture of wine from *fresh* fruits. It should consist, as all *pure*, foreign wine consists, of the *juice of fruit, only*. But, this would require a very large quantity of fruit: be it so: Let us cultivate fruit, equal to



the occasion and demand. This can be done at a trifling expense, when brought into comparison with those foreign wines which come into our cellars, finally, so adulterated, and partaking so slightly of a true *vinous quality*, as hardly to merit the *appellation* of wines.

What superior liquors can we not obtain from English fruits, such, for instance, as the Currant, the Gooseberry, the Plum, the Cherry, the Mulberry, the Raspberry, and the Elderberry. With none of these ought any water to be mingled, nor should any larger proportion of sugar be employed, than such as shall be judged requisite to supply a due softness of flavour. They should be so prepared, and so matured by age, as to fall under the description of what we call *dry wines*. In such condition they prove as agreeable as wholesome. They are stomachic without any addition of spirit; not requiring, as our foreign compositions, <sup>do</sup> this exceptionable alloy. But the latter must be *doctored* for exportation, and *brewed* for the English.

To the fruits already mentioned, we may subjoin the Strawberry; these abound less in juice than the before-mentioned fruits, and can hardly be cultivated in such measure, as to preclude

the necessity of adding\* water to them, in the preparation of wine. They may be mixed with other fruits. They might combine well with the currant, thereby diminishing the quantity of sugar, required where currant is made alone.

To the list of such wines, as the fruits of England are highly qualified to supply, we shall here add one of very important character and value. It is to be considered a grand and staple commodity, at once on account of its excellence, its wholesomeness, and its cheapness, though designated by the humble title of—*Malt Wine*. That this is not made without the addition of a foreign fruit, it must be acknowledged, because raisins enter its composition. We cannot, indeed, expect sufficient effect and continuance of sun for the drying of grapes after an *English Vintage*; of which I shall hereafter speak—I will, however, remark, that the process of drying consists merely in *dipping* the grapes in boiling water, and exposing them, cautiously, to the heat and light of the sun. They may also be dried in the oven, and frequently are so; but, the former method is preferable.

\* Perry, if it can be had.

Malt Wine is so valuable an article, that I will not permit these few pages to go abroad without annexing the most approved receipt, with which I am acquainted, for its domestic preparation--

“ To every gallon of soft water add two pounds and an half of good brown sugar. Boil this mixture well, skimming it all the time till clear. Now, pour it into a tub; and, when nearly cold, add to every gallon a pint of strong Ale Wort, without barm and without hops—Let the whole continue to ferment, or work, two or three days, and stir it often. Then tun it; and to every gallon of liquor add a pound of raisins, chopped small. Stir it once each day, until the fermentation shall apparently cease. Then, add brandy, in the proportion of two bottles to a hogshead; and the usual quantity of isinglass, to fine the liquor.”\*

Such is the receipt; and if the close affinity of Malt Wine, so made, in colour, flavour, &c. to certain white wines, as we receive them

\* According to my Plan in making wines, of every description, having mixed the articles together, I pour the whole *instantly* into the cask; and as *instantly*, bung them up tight; so to remain 'till tapped for bottling.—I do not use any isinglass, or other refining articles for any of my wines, ciders, or perries.

immediately from abroad, can recommend it to general adoption, I will venture to assert that few palates could discriminate between them. The wines, to which I should oppose it, would probably be Calcavella, and Lisbon; I suppose these wines, and the Malt wine, to be of equal age: four years old; for instance. Thus circumstanced, I should not shrink, if I was inclined to give or to accept a challenge, from supporting my opinion, that the Devotee to foreign wines, would not, by the test of his palate, be competent to select the Malt Wine from the other wines placed before him—I presuppose the foreign wines to exhibit the best quality that they are ever found to possess when landed on our shores. If they <sup>do</sup> ~~are~~ not so, or if they have felt the touch of *English Chemistry*, the difference between them and fine Malt Wine will be very obvious indeed.

Perhaps I shall be told, that the test which I have proposed, is unfair; that I place three glasses on the table, only one of which presents Malt Wine to the hand of the Connoisseur; and that, in consequence, the chances are two to one against his fortunate decision. By no means; we are not playing at a game of hazard: we



are engaged in the determination of *truth*, by the curious and admirable touchstone of a Connoisseur's palate. Such an one pays no regard to odds. 'Tis true he bets against the field; but, he has a pledge of security in the acumen and perfection of taste. Let us then suppose, that, if by any subtile and consummate acquirement of this nice faculty, he should be so happy as to pronounce, with correctness, in the case before us; "this is Lisbon; this is Calcavella; and—this is my native Wine;"—another inquiry would still remain to be brought forward: the Connoisseur is then to be asked; pray, Sir, in point of agreeableness, to which of those liquors do you give the preference? Under the prejudice implanted in this gentleman for a foreign commodity, or, possibly from his actual and natural palate, he may decide in favour of the Import Manufacture. What then? if his philosophy is not wholly locked up in the science of wine, and in the merchant's cellar, he will say, this is *my decision only*: the subject refers to a consideration merely of liking and disliking: it applies, and applies alone, to the varying faculty of tastes: you, or the next person to whom you offer these wines, may very likely prefer that

which is the least consonant to my palate; tastes are as multiform as characters or faces; and, as our old acquaintance, and poet, admonishes, to contend for them would be folly.

Such, if the Connoisseur is a man of candour and good sense, cannot fail to be his acknowledgment and conclusion: and he may, happily, yet subjoin, that, between the foreign wines, and the specimen of English wine, now before him, the amount of difference, in point of agreeableness, even to *his* palate, is so small and dubious, as hardly to produce a distinct effect. Presuming this to be granted, as perhaps in fairness and honour it might be, we shall become more prepared to determine whether a pipe of Lisbon or Calcavella, at a purchase of 159*l*.\* if four years old wine, or a pipe of new Malt Wine, at 22 guineas per pipe, has the best claim to the privilege of a bin in an English cellar.

Add, to this balance of the account, that the latter is made under our own eye: we are ascertained of its contents: we know them to be good, genuine, and wholesome: above all, we know them to be obtained, and put together, by

\* In stating the sum of 159*l*. I mean to state the *highest* sum.—Let us therefore say from 150*l*. to 159*l*.

ways and means, delicate, and clean. There is no treading, and pressing, and mashing under naked feet, in hot weather, as is practised in the manufacture of our *delicious* Madeira Wines more especially; while the brawny performers are, at the same time, chewing their Tobacco, and disposing of its effects as occasion may require. What an odious and offensive spectacle! one might apprehend that the Connoisseur possessed of a fine, discriminating palate, might possibly detect a flavour, *foreign* as the wine.

In *our* domestic management of these concerns, the mode of operation may be looked upon with perfect satisfaction and interest. It is, I think, not too much to assert, daring as it may seem, that England is the only nation in the divisions of the globe, which exhibits any example of an *uniformly neat and comfortable domestic economy*. Either in their persons, in their houses, or in their modes, sometimes in all of these, the natives of other Countries, whether of Continents or Islands, are, to an English eye, extremely wanting in the article of cleanliness.—This is not because his eye is a fastidious eye: it is because he has been accustomed to look at home. Enough of this.

When we now return to our immediate subject, and add to the catalogue of those wines, which are derived from our own fruits, the two valuable liquors, *Cider* and *Perry*, the necessity of foreign wines must surely become, in the estimate of common sense, moderation and reason, wholly superseded. These, when prime and of first quality, and drank, let us say, from the cask, in their quiescent state, are capital liquors; full of potency, and in deliciousness of flavour, superior, I believe, according to the decision of many palates, to that of imported wines.

It is a subject of regret, that I cannot, on this occasion, avail myself of the general sentiment and opinion; because none other than the inhabitants of the *Cider* and *Perry* counties, or they who have resided in them, are qualified to form any judgment of these liquors. The apple, and perry wine,—an appellation which it fairly merits—as received in districts, remote from those in which it is manufactured; as produced in the London taverns, or as sold to travellers even in the taverns of the *cider* and *perry* counties; bears so little affinity to prime, unadulterated *cider* and *perry*, that, when tasted by a person conversant in these, it appears no



other thing than a whirligig composition of such vapoury and quarrelsome elements, as he can never hope to reconcile and compose. He smiles at the admiration of the company, as they quaff this huffy, frisky, hop, skip, harlequin potation, and as he witnesses its ludicrous effects upon eyes and noses. The prime ciders of his own county provoke no such titillations. They are quiet, rich, sterling, and stomachic; full of fine flavour and of strength. They are, in brief, Wine.

In regard to the operation of age on cider and perry, they may be kept, in bottle, without suffering any deterioration in taste, or colour, or potency, for the length of thirty years: but, in reference to flavour, mellowness, &c. they are perfect, as far as age can make them so, after remaining in cask twelve months, and, in bottle, two years. In this combination of character, they have the advantage over most *wines*: whether wines, prepared agreeably to the instructions delivered in these pages, may not combine advantages equally valuable, is a question which remains to be answered. Why should they not?

Let us now revert to some further considerations on the latter.

For the insurance of good and wholesome wines, one requisite is indispensable, viz. they must, without exception, but with much deference and every proper apology to *Mrs. Primrose*, be manufactured from RIPE fruits. Green Gooseberry Wine we will admit to be delicious; but, it should be tasted as a delicious *curiosity*. Though by fermentation, substances, possessing new qualities, are generated, it must never be supposed, that, from crude, immature fruit, a well bodied, wholesome liquor, can be produced.

Of the wines that owe their bulk, or quantity, to a large admixture of *water*,\* an extensive catalogue might be instanced; but, as far as I am informed, *four*, only, of such catalogue, deserve much attention, viz. Raisin, Mead, Cowslip, and Ginger.

For habitual use, Ginger is not to be recommended: for the office of an occasional cordial, or stomachic, it is perfectly adapted. Raisin, and Mead Wines, judiciously prepared, are to be considered most valuable and staple commodities, when mellowed by time. To have them in perfection, they ought not to be bottled till they have lain, at least, a year in cask; eighteen

\* Instead of Water, matured, quiet, cask Perry should be employed.

months, or two years, if the time can be allowed; particularly the Raisin; and not used till they have remained three years in bottle.

Such are the varieties of good wines, which, (Raisin and Ginger excepted) our own soil and climate offer to the inhabitants of this island: and it would be a curious question, if vanity and folly were not at hand to answer it, why we have so long persevered in rejecting advantages, which we have the direct and easy means of enjoying on terms practicable and cheap; and still continue to purchase, at an *immense cost*, wines, so generally adulterated, so commonly ill flavoured, and so pernicious: refined, sometimes, by *allum*, sometimes by *lead*, and, at others, as we are told, by the *blood of the slaughter-house*. That *arsenic* has also been occasionally employed, in the refining of foreign wines, I am shocked to relate of—this, a fatal instance has lately been recorded in a public print.

Be it not supposed that I intend, in this place, any unbecoming reflection on the English Merchant, individually contemplated. By no means—I am as well satisfied, as any man can be, that there are many, very many gentlemen.

engaged in this particular branch of the mercantile department, who, from a just sense of honour, good principle, and, from the claims of humanity—more especially where health, and perhaps life, are in the event—would shrink with horror, from any act which might disturb the one, and endanger the other; and who look down with proper indignation and abhorrence, on the stratagems and tricks of the cellar. The purchasers, from such gentlemen, are as fortunate, as such purchasers can hope to be. But, a grand evil still remains, which the Merchant can in no wise remove: for, such is the enormous duty, paid by him, when he lands his wine upon our shores, that he cannot afford to accommodate his client with a pipe of prime wine, fit for immediate use, (by which I mean wine of four years old) for a less sum than the overwhelming one of One Hundred and Fifty-nine Pounds; bottles, &c. excluded.

And here, if a propensity to Grape Wine must be attended to and gratified, (a subject on which I will presently make a few remarks) it becomes a question of interesting inquiry how far a prejudice of this kind can be indulged by the cultivation of the Vine in our native country.



But, first, I wish more completely to remove, than possibly, I may yet have done, *two objections*, which I can suppose to remain on the minds of some people, against the manufacture of English wines on the plan which I have ventured strenuously to recommend. These objections I suppose to refer to an *acknowledged* necessity for a large quantity of fruit; and a *supposed* necessity for a large quantity of sugar.

Such objections, if really encouraged, are founded on obvious and demonstrative mistake, as far as they refer to the *expense* of these articles. To what this expense may amount, does not at all touch the question before us. It is the return, the result only, with which the grower of fruit, and the manufacturer of wines, is ultimately concerned.

In reference to the quantity of fruit, let us consider whether *an acre of land* can, under any possible mode of culture, be, for the interest of the occupier, so profitably employed as in the production of fruit for wine.

In the course of ordinary agriculture, it will be found that no crop makes in general so large a return as that of the *potatoe*. If his land be properly managed, if his mode of cultivation be

judicious, the cultivator may, in the average of seasons, fairly depend upon a produce of *three hundred bushels or pots* per statute acre. We will suppose him to sell at 2s. 6d. per bushel. Here is a return of 37l. 10s. per acre; and I instance it for the reason just mentioned, viz. because it specifies the highest profit that any occupier, according to the usual employment of land, is commonly known to obtain. We will compare this with the profit that may be reasonably and *annually* expected from an acre of currant or gooseberry trees. But first, let me say a word on the mode in which they ought to be planted; and in which, as constantly preserved.

The principal observance regards free and ample room for the admission of the hoe-plough, as in the cultivation of the Vine on the Continent. The trees must therefore be planted in direct and parallel rows, with an interval of *four feet*, between the said rows. Two or three ploughings of this interval, between the seasons of early spring and autumn, will destroy all weeds, fertilize the land, and preserve it in constant strength and heart. Let one of these ploughings be invariably employed as soon as the trees have gone through their blossoming.

The running hand-hoe must also clear away the weeds from the rows in which the trees stand; an easy and quick operation, and which will be hardly requisite for more than two seasons, if diligently used; because, if for that length of time, the weeds are not allowed to ripen, and to seed the ground, these robbers of the crop will be nearly extirpated.

In ploughing the intervals, the soil may be sometimes turned from the trees; sometimes turned up to them, as the cultivator may choose. In ploughing from them, let him not descend so deep into the staple as to cut through the *large, lateral roots*; by occasionally cutting through some of the *smaller* and more *superficial* ones, he may do good instead of mischief. Let the land in the intervals be thrown up by the plough into ridges (one ridge of course in the middle of each interval) after the fruit gathering; or, at latest, before winter; so to remain till the ensuing spring.

As the trees, by this mode of culture, will receive the benefit of so large a supply of lateral room, pasture, light, and air, they will bear to be planted closer in the rows than if they wanted

these advantages. Under the circumstances described, they may be planted within a yard of each other in the rows; and they ought to be then trained in *lines of espalier*.\* This will apply equally to currants and gooseberries.

If the land is managed as already directed, it will not require any assistance from the dung cart oftener than once in six or eight years; provided it be in tolerably good heart when the trees are planted. It will be abundantly fertilized by the hoe plough, by the action of sun, rain, and frost, with all the enriching influences and stores of the atmosphere; and, above all, by the dews of Heaven.

Let us now suppose, that under this management, a statute acre contains three thousand currant or gooseberry trees; and let us again suppose, what will probably be found correct, that each tree, when matured and in full bearing, will yield one quart of juice! At this estimate it will appear, that from an acre,

\* By this I mean no more than, that they should be so pruned, as to assume and grow in a fan form. But, they may be trained in bush form; and, if so, the land may be cross ploughed, which will greatly promote its fertility, while it will do away the occasion for hand hoeing. Under this management, the trees must stand four feet asunder, in each direction.



of such trees, we obtain 750 gallons of pure juice. Let us, however, calculate on no more than seven hogsheads, of 100 gallons each! If these hogsheads contain currant juice only, a larger addition of sugar will be required than if some of the more saccharine and richer fruits be mixed with it: but what precise quantity of sugar will be necessary, I am not prepared to state. It certainly should not exceed that measure which is completely necessary to cover or sheath austerity,\* if a dry wine be intended.

We have already noticed, that in the routine of ordinary agriculture, no crop rises to a higher value than that of the *potatoe*. We have admitted the crop of an acre of this root to be worth 37*l.* 10*s.* How greatly is this exceeded by an acre of well-managed currants or gooseberries! I have stated the produce of such acre to be at the lowest estimate, seven hogsheads of 100 gallons each. It is surely quite within rule to value each hogshead at 35*l.* if old, and manufactured for sale: I have known a hogshead of prime cider sold for 30*l.* in the

\* If currants are the fruit employed, less than two pounds and a half will hardly be sufficient for this purpose—gooseberries, unless crushed in a mill, may admit of somewhat less.

county of Hereford. On this valuation the produce of an acre will stand thus :

	£.	s.	d.
Seven hogsheads of 100 gallons each, at } 35 <i>l.</i> per hogshead.....	245	0	0
<hr style="width: 20%; margin-left: auto;"/>			
Deduct for sugar to the whole, at one pound } and half per gallon* .....	43	13	6
Ditto for brandy, two bottles to each hogs- } head at 9 <i>s.</i> per bottle †.....	6	6	0
<hr style="width: 20%; margin-left: auto;"/>			
	49	19	6
 <hr style="width: 20%; margin-left: auto;"/>			
	245	0	0
	49	19	6
<hr style="width: 20%; margin-left: auto;"/>			
	195	0	6

Produce per Acre.

But, it is our object that English wines should be had at as low a price as the manufacturer can afford, consistently with his fair and reasonable profit. Suppose, therefore, the quantity of juice per acre, or the value per hogshead, to be lowered even to a *moiety* of the amount now stated! does not such a depression leave an abundant profit in the hands of the cultivator of the land? is it not *three times* the amount that he can procure from an acre by any usual article of growth; while, at the same time, he stores in his cellars, or brings into the market, a genuine, clean, pure wine, at nearly *three fourths*

\* If a dry wine is designed.

† This grant is in compliance with a nugatory custom. I do not add a drop of spirit.

and a half less cost than we are now paying for foreign compositions, just as they are landed on our shores?\*

In reference to the supply of sugar to our native English wines, I wish to repeat, that it ought to be used sparingly, if a dry wine is required. Well conducted trial must determine its indispensable proportions, if that which I have already specified, shall, on examination by the general taste, when the liquors are fully matured, be adjudged insufficient. Currants and gooseberries may, to many palates, require a pound and half additional to the measure I have stated.

There is no use in the addition of brandy, except as it may afford some little check to fermentation. If considered as an addition of

\* It may here, perhaps, be objected to our plan of cheapness, that should the manufacture of English wines become general, so as to interfere with foreign importation, they would in due time, become and remain objects of taxation. It is vain to argue against possibility, except by opposing antagonist possibility. In the present case I would say, *possibly they might not*. The measure would first require to be well considered and the experiment to be attempted. At all events the grower and manufacturer of wines, for private use, might happily be spared: and let us venture to conclude that the vender of our native produce might not be called to a severe account, as it should not seem a sound maxim of any government to inflict a very heavy chastisement on a *public good*.

potency to the liquor, the quantity, usually employed, is too insignificant for the purpose. But I wish it to be noted, that no additional potency is, by any means, requisite. So far otherwise, that, in point of strength, I esteem my English Wines, in the making of which I never employ a drop of spirit, full as strong as Port or Madeira. They answer to this character by the most satisfactory of all tests—the test of the stomach, where they are sensibly and highly cordial, and with which, when it is delicate, manifesting symptoms of indigestion, such as acidity, heat, &c. &c. I have known them agree where certain foreign wines could not be taken without an augmentation of those symptoms. On the subject of potency, supposing the English wines to be made properly—that is, without water, I will instance an easy mode of ascertaining to what this amounts. Let any given quantity—a wine glass full is quite sufficient—be exposed to the atmosphere of the room, accompanied by a corresponding quantity of red Port in another glass: at the conclusion of the fourth or fifth day let both wines be tasted. The English wine if made agreeably to the instructions of this Treatise, will be found strong, and abounding with the freshness of native flavor. The



Port wine will prove little better than an acid, combined with a rough astringent.

I request my reader to make such trial as I have now proposed: but, let the English wine be honest juice of fruit; not a composition of one fourth juice, three fourths water, a great bulk of sugar, and a qualification of brandy; which taken together, may possibly generate pretty slop Punch, but can never make Wine.

And now, I am to record a fact, that will alarm the manufacturer: (for example), I pour all my liquor from the wine press as speedily as possible, into the cask, and bung it up close and tight *instantly*; taking care to fill the cask so completely full, that the bung must make a place for itself by forcing out some liquor: so to remain. By this mode, I make my *domestic wines*; by the same mode I have hitherto made, and shall continue to make, until an improved one shall be introduced, my best *ciders* and *perries*—On the two latter, I am, for particular reasons, desirous of saying a few words.

Recording it as a fact that my cider and perry, so treated, to the amount of many hogsheads, have afforded the best specimens of any

liquors, from similar fruits, ever drank in this vicinity, I remark that one solitary evidence is hence adduced of the least labour producing the most complete effect ; and that we are hereby reminded of the antiquated and trite adage, “ too much cooking,” &c.

By this mode of *instantly stopping up*, a great deal of useless trouble and parade, and quackery, is certainly spared; and from those, who have experienced the practice, all anxiety for the cask and its contents entirely banished. Various of my neighbours have drank of the ciders and perries, thus prepared, and are the vouchers of their superior quality.

While the experiment was making, and because the process was new, it was objected, *first*, that all the casks would burst, and fly into a thousand pieces—at least. As these remained obstinate and entire, then, *secondly*, it was prognosticated that the liquor would never drop fine. When this, on pegging and examining, came out brilliant as spirit, then, *lastly*, it was pronounced that it would never make a man *drunk*. It will be perceived by the reader, that the two former objections were answered and refuted as soon as the ginlet and peg had

performed their office. Had the last proved to be well founded, I should have contemplated myself in possession of the most unexceptionable cordial of fermented liquor ever yet discovered. But, I have not any claim to such discovery and possession. The liquors were as strong as my fruits could possibly produce; and too potent for incautious drinking.

Wines, by possessing more saccharine matter than ciders and perries, have consequently a stronger fermentation, and therefore require firmer casks. Where these are *perfectly well made*, consisting of *heart of oak*, and girt with stout hoops, additional security will seldom be demanded. But as it may be advisable to "make assurance doubly sure," this will be completely done by applying two bars or ribs of iron to each end of the cask; and, if the extremities of these bars are embraced by the hoop, it will render the work perfect. If the heads, or ends, of the cask were made *convex towards the liquor*, it would prove a means of nearly preventing the *possibility of bulging*; and, if the extreme hoops of the cask are perfectly well put on, the application of irons to heads of casks, will be wholly superseded. Where, in consequence of using an old, bad cask, an alarm is

occasioned by excess of fermentation, the cask should be bored at the top, and the gimlet left in the hole during a day or two. This little attention will prevent all mischief.

I beg, in this place, to insist on the necessity of employing well seasoned, stout, heart of oak wood.

In page <sup>29</sup>~~28~~, I have communicated to my reader, concisely indeed, but, I apprehend, clearly, the best mode, which, as far as I know, has ever been adopted for the successful manufacture of English Wines: a mode, which certainly appears so simple and so obvious as to incite wonder that it should so long have escaped the usage of this country. I can, however, with truth declare, that I never witnessed, read, or heard of it before I practised it myself; and I believe that none of my readers will be able to trace it to any other source ~~than to the pages~~ of the pamphlet now before them. It consists of this straight forward, easy and unincumbered operation: (viz.) having obtained the juice from the fruit, add to it whatever quantity of sugar you approve; and, without any addition of Spirit, pour the whole into the cask. Fill the cask *full*; even to the top of the bung hole: then



drive in the bung, quite tight, with a sharp stroke of the axe: the bung is thus to make room for itself by forcing out some liquor. So let it remain until the time of bottling. It may be examined in the course of two, or, what will be more proper, of three months, when it will be found bright, with every promise of an excellent wine. It certainly proves so with me.

I believe that three pounds of sugar per gallon will be found most suitable to the general palate; though I, and others, account it half a pound too much. I have always ~~recommended~~ *proposed* the advantage of a cider mill, in which I have crushed my gooseberries and currants previous to the pressure of them through the hair cloths. With gooseberries this advantage is considerable, because, when hand squeezed only, the result is too mucilaginous; too thick and ropy. When they are reduced to a pulp in the cider mill, with ~~the addition of~~ that small addition of water just requisite to detach it from the stones, and then pressed through hair cloths in the common cider press, the liquor is delivered perfectly thin and flowing. I would advise all those who have not the advantage of a mill, to manufacture currant wine rather than gooseberry, of which they may, of course, provide themselves

with three kinds, white, red, and black; all excellent, when properly made.

It will prove of essential use to the manufacturers of these wines to note the following remarks: (viz.) Thirty-six quarts of ripe gooseberries will, in the average, if pressed through hair cloths, in the ordinary cider press, yield four gallons and a half of juice. One hundred weight of ripe currants will yield, in the average, seven gallons of juice.

Fourteen pounds of coarse, brown sugar, are equal to six quarts of juice, in reference to the bulk, or, space, which said quantity of sugar will occupy in the cask.

Possessed of these facts every maker of the wines will easily apportion his fruit and sugar to the capacity of the cask.

I will now conclude my zealous invitation to the inhabitants of this Island to the cultivation of their own fruits, and the manufacture of their own wines, by associating, in this character, the Grape, of English growth.

That, in a well planted Vineyard, the grape would flourish with us, and yield plentifully,

without wall training, little doubt can reasonably be entertained. If the vineyard were perfectly defended from the north, and disposed on rather a sharp slope, open to the south, and a little inclining to the east; more especially if fashioned in terraces, backing each other, such a quantity of heat would be accumulated and retained, as would probably be found quite equal to the office of perfectly ripening the grape; those kinds, in particular, best adapted to our climate.

I shall be told that early autumnal frost might occur to disappoint the expectations of the cultivator. Possibly it might. From the operation of frost, every tiller of the soil, and grower of orchard fruit, experiences at one season or another, a similar calamity. Yet he does not cease to deposit his grain or to rear his apple trees.\* By the accident of late *spring*

\* The terms, on which what ought to be Orchard fruit, is tenanted by the farmers of cider and perry districts, are very troublesome, laborious and expensive; and, in consequence, very vexatious. Instead of their fruit trees being concentrated in one large, comprehensive orchard within—not an old, rotten, sprawling, dead hedge, with a brier, here and there, seven years old, and twice seven yards long—but, a fresh, living, and effectual fence, they are wantonly dispersed all over the farm, in the worst situation which they can possibly occupy; that is, the hedge rows: sometimes half a mile, sometimes a whole mile, sometimes two whole miles from the domestic mill, agreeably to the extent and disposition of the land. The consequence is, destruction to such hedges as exhibit any thing of vegetation, and to a large

frost, every blossom in his orchard frequently perishes; while naked branches, and empty casks, testify, that blight and contingence are not confined to the precinct of a vineyard. An equal fatality awaits his several crops, whether of potatoes, beans, peas, turnips, or of wheat, &c. &c. &c. Two years ago many thousand acres of wheat were absolutely destroyed, by the unusual severity of frost, in one night. The vineyards on the Continent are very frequently devastated by the impetuous violence of those storms and tempests which are known to lay whole districts waste in the lapse of a few hours. Yet the husbandman of France, of Spain, of Portugal, &c. &c. continue, very wisely, to sow, their seeds and cherish their vineyards. From such sweeping and overwhelming destruction our climate is happily exempt; and, so far,

portion of the contiguous grass; great loss of fruit by robbery; and a necessity for constant driving of cattle, sheep, horses, &c. from field to field, at the fall of the fruit; accompanied by the service of watching, and a cost of labour, beyond what any person can calculate, except the unfortunate one exposed to such vexation. It seems agreed, by the best authorities, that a close orchard produces, on the average, the most certain and most abundant crop; and, as such an one necessarily implies a *concentrate* orchard, which presents the only convenient and agreeable form for the occupier, it is to be hoped, that, in progress of time, the scattered, random, or BROADCAST whim of orcharding, will be known only by tradition.

What I have remarked of hedge row fruit trees, I would apply to *timber*, of all descriptions. Every tree that stands in a hedge row, stands in the wrong place.



better adapted than the countries, now instanced, to the cultivation of the vine.

If a vineyard, under the circumstances already mentioned and required, shall really be found to prosper in the warmer counties of England, there can remain no doubt that it would give a far more steady return of profit than does an orchard. In the latter, what is called a *good hit*, is not experienced more than once in *six years*; the remaining five, are, some of them, scanty; others of them, blanks. The reason is obvious: our spring is the least genial, frequently the coldest season of the year. We have not uncommonly severe frosts or blighting winds, when far advanced in April, at the time when our pear and apple are in infant blossom. By the lateness of the grape blossom it escapes this exposure; and in consequence of the usual mild temperature of our Autumns, we see that its fruit ripens to perfection. The Autumn is generally the finest season of the English year; continuing, not unfrequently, soft and open to the middle of November; even after the expiration of this month I have gathered grapes from the tree, in perfect condition for the table. But, I have myself proved, that grapes, caught by the frost, will make

sound wine; and in some districts of the continent, &c. it is an experienced fact that a little frost does not injure the vintage. There is more to be apprehended, perhaps, from foggy or wet weather than from frost; but neither of them present any *real objection* against the establishments of vineyards in this kingdom. These existed and prospered, centuries ago, under the rude, untutored hands by which they were cultivated. What, therefore, might not be hoped for under the present improved condition of natural science, and of horticulture!

To ascertain the propriety, or otherwise, of establishing vineyards in England, would be a work of very safe and easy experiment. The devotion of half an acre to this interesting speculation, in a few of our best adapted provinces, would satisfy enquiry. Excellent grape wine has been lately made in and round Upton-on-Severn, Worcestershire, for private use; but the grapes were trained to the wall.

So long ago as the twelfth century, Gloucestershire was famed for the goodness of its vineyards by William of Malmesbury. It is within proof that grape wines were made in England before the Norman Conquest; and, that those of Gloucestershire, sometime after

the conquest, were esteemed little inferior to those of France. Various tracts of land, in the south and west of England, more especially, retain, to this day, the appellation of the "Vineyard." These vineyards appear to have been broken up not by any means on account of their failure, but because their tillage, for *wheat*, became a more indispensable requisition. Were they again established under our improved system of cultivation and of gardening, our vintage might, in the average of years, prove not only considerable, but great. A very *small* allotment of land would be equal to the effect of a very *large* produce of vintage; and whoever, under circumstances, fitted to the object, shall act upon these suggestions, will, probably, find his advantage; and, in the character of spirited example, will indeed deserve well of his country.

Would a few men, only, of wealth and influence, dispersed through the southern, and the midland provinces of the kingdom, take the lead in this attempt, and sanction a well-conducted trial, we might reasonably expect, in the advancement of time, a short time, perhaps, to see an English vintage become general; foreign compositions shoved aside; and the bottle of English grape occupying the place of

pride and honour on an English table. None, but the man of comprehensive means, can now, without ruinous expenditure, support the habit of drinking foreign wine, or hardly even those demands for its introduction, which, in the intercourse of life, are wont to arise; while few, without his example before them, will summon sufficient resolution and dignity to banish it from their tables. For this, the reasons are as obvious, as they are unsatisfactory, mean, and illusive. Still they exist, and domineer; and as long as a becoming pride, good sense, reason and principle, continue to live and operate in a circle narrowly circumscribed, the reasons, at which I have hinted, will also continue to tyrannise over the misguided and general mind.

Let us, then—let those, more especially, I should say, whose example would have influence, endeavour to draw from the bowels of their own land, and from the warmth of their own sun, that character of wine, to which prejudice annexes an importance; and, by the acquisition of which, vanity will be accommodated. Let them—and their united efforts will not be in vain—let them, on a principle of patriotism and humanity, come forward and assert



the powers of their soil, and the science of its cultivators, by illustrating to our neighbours of the continent, that, as we rival them in many things, and far surpass them in others, we are determined to contend with them, as far as it can be done, even in the culture of the vineyard.

Thus we might possess a British wine which would certainly require no adventitious help from sugar; a wine, which the grower and manufacturer could therefore afford to sell, and the man of moderate income to store in his cellar, at *five sixths* less cost than we are now paying for wine of similar fruit, so adulterated and disguised, as to have lost all flavour of the parent fruit from which it is derived; and, indeed, the flavour of any fruit whatever. Foreign wines, as they come before us in England, communicate, in general, little or no sensation of *fruit* to the palate. Subjected to the unprejudiced examination of a discerning taste, they seem not to hold any obvious affinity with the *native juice of grape*. Our English wines, of every description, if properly prepared, convey the full and agreeable flavour of ripe fruit: so would grape wines, under similar observances: great, indeed, must be their contamination between the press on the Continent and the lip of an Englishman.



Let him no longer submit to so palpable an imposition on his judgment and his pocket: let him no longer persevere in defrauding himself and his family, by acquiescing in a continental delusion, the most insulting to common sense, the most impudent, the most pernicious: ruinous to his health,\* his spirits, and his fortune: a delusion, supported only by an insidious appeal to pride, or sensuality.

But, if, finally, the many valuable and excellent wines, so liberally afforded to him at present by his native country, can<sup>not</sup> satisfy desire and invite gratitude, let him, that his catalogue may be complete, and as the last resource, proceed to a *diligent cultivation of the vine*. This may be done, and I believe, successfully done, by every occupier of a country residence, or of the more humble farm. He might then take his occasional and favorite cordial, with an

\* Though I look old, yet I am strong and lusty:  
 For in my youth I never did apply  
 Hot and rebellious liquors in my blood:  
 Nor did not with unbashful forehead woo  
 The means of weakness and debility; †  
 Therefore my age is as a lusty winter,  
 Frosty, but kindly—”

Shakespeare's Comedy of “*As you like it*.”

† If in this sententious and beautiful passage, the words “weakness and debility” form a *tautology*, perhaps it is the only instance of such oversight to be found in Shakespeare.

assurance that it was unsophisticated, clean, and salubrious; the honest growth of British parentage, and of his own acres. He might then drink a glass of pure grape, without feeling it embittered by the irksome and galling recollection, that—he cannot afford to pay for it—For the juice, raised and nurtured by his own industry, he *can* afford to pay; and it is a juice, of which the capricious powers of the continent cannot dispossess him.

A temperate glass of wine, under these circumstances, might cheer a November day.



So long ago as the year 1732, a Treatise was published (in English) entitled, “The Vineyard, being the Observations of a Gentleman in his Travels.”—Large Duod.

This Treatise enters minutely into the conduct of the Vineyard and manufacture of Wine on the Continent of Europe: and because the author’s remarks appear to be the result of faithful and diligent observation, I will subjoin a few annotations from his pages: on the comparative advantages, more particularly, of the soil and climate of France and England, as affecting the circumstances of vineyards.

1. The writer notices, that England is more southern than many districts of the continent where very good wines are made; and, in large quantities.

Also that the temperature of the English climate more than balances the advantages of the most southern parts of France: that in the latter, the intemperance of weather, and the storms of hail, rain, &c. attended by sudden damps and chills, frequently blast the harvest of the vineyard: and that the same causes, when less destructive, often occasion the fruit to hang on the vines, without ripening, to the beginning of November.

2. He remarks; that the grape is not riper when gathered, in France, for Wine, than it becomes in England: and that it ought *not* to be so ripe when intended for wine, as when appropriated to the use of the table.

3. That it is not the natural quality of the soil in France, but the high culture of it, which renders its vineyards fruitful: for, that the soil is, by nature, much poorer than that of England. Without diligent cultivation, our author further remarks, that, in France, a piece of *good wine* could not be made in a season: and subjoins; that culture is more serviceable than climate appears from the practices of Antients as well as Moderns, in all parts of the world. Culture, he says, occasions the preferences due to the wines of certain provinces; and produces a variety in fruits.

4. In testimony of vineyards having flourished formerly in England, he refers to the well known evidence of Dooms-Day Book; and to the reigns of several princes, succeeding to William the Norman.







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